



CANTINA ALLAMAGGIA  
ASCONA

## Apricot brandy



Our brandy is made from fresh apricots sourced exclusively from Switzerland. Thanks to the fermentation process lasting about 10 days, all the typical aromas of these delicious fruits remain intact. The nose presents an elegant bouquet with clear hints of apricot and almond. The intense, aromatic and harmonious taste make our apricot brandy ideal to enjoy at the end of a meal.

### Aroma

Elegant, harmonious and sweet bouquet with clear hints of apricot and almond.

### Taste

The Acquavite has an intense, aromatic and harmonious taste.

### Aging

Careful selection of fresh fruit (apricots from Switzerland). The puree is fermented at a temperature of 12°/14 ° for 8-10 days to keep the aroma intact. Discontinuous distillation in copper steam boilers and maturation in stainless steel tanks for 6 months. Subsequent lowering of the degree to 45 % by volume.

Cantina alla Maggia

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